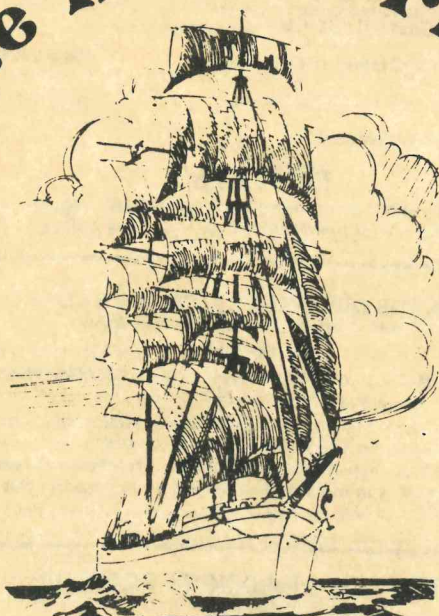


# The Harbor Front



# Restaurant

AT THE WHARF • LAHAINA, MAUI, HAWAII

PHONE (808) 667-7822



Chef de Cuisine  
Maitre Rotisseurs  
Wolfgang Schumann

# DINNE

Served from

## APPETIZERS

1/2 doz. Escargots "Bourguignonne"	5.95
Giant Shrimp Cocktail "St. Clair"	5.95
Fresh Blue Point Oysters (when available)	Market Price
Sashimi (served with traditional hot sauce)	5.95
Fresh Mushrooms Sauteed	3.95

## ENTREES

*These entress include homemade Chicken Noodle Soup,  
or House Salad, fresh vegetables, fresh bread and butter.*

### ASK FOR OUR FRESH CATCH OF THE DAY

Daily selected from our local Fisherman

#### Market Price

**MAHI MAHI, ONO, AHI, OPAKAPAKA, EHU, ONAGA OR ULUA**

Choice of preparations:

BROILED to perfection and served with sauce tartar

SAUTEED in wine and lemon butter

OLD LAHAINA, topped with Kiwi fruit and a delicious wine sauce

BAKED, topped with fresh mushrooms and a sumptuous shallot cream sauce

## FOR THE SEAFOOD FRIEND

<b>Stuffed Filet of Sole "Bora Bora"</b>	15.95
filled with crabmeat, shrimps and fresh fish, topped with dill sauce and Sauce Hollandaise served with rice.	
<b>Broiled Mahi Mahi</b>	11.50
served with sauce tartar, rice	
<b>Clams</b>	12.95
on a bed of homemade pasta, wine and garlic sauce.	
<b>Seafood Crepes</b>	10.95
a combination of shrimps, crabmeat and fresh fish in delicate crepes, topped with dill sauce and Sauce Hollandaise served with rice.	
<b>Fisherman's Platter "Captain Cook"</b>	14.95
an array of breaded calamari, shrimps, scallops and fresh fish, deep fried served with french fries	
<b>Breaded Shrimp Platter</b>	13.95
deep fried served with french fries	
<b>Fish and Chips</b>	8.95
Mahi Mahi dipped in a tempura batter deep fried, served with french fries.	

## CHICKEN SAUTEED

<b>Chicken Curry "Bombay"</b>	10.25
served with Mango Chutney and Rice	
<b>Chicken Breast "Picata"</b>	10.95
tender chicken in lemon wine sauce served with Rice	
<b>Chicken Livers</b>	10.95
sauteed with Maui Onions, fresh Mushrooms in a Burgundy sauce	

**Children's Portions Available, ask your waiter.**

**Water served by Request Only.**

**\$5.00 Minimum Per Person**

**Gratuuity not included.**

Sales Tax will be added to all Food and Beverage

We gladly accept Visa, MasterCard, American Express & Diners Club

Sorry, no personal checks!

# R MENU

pm to 10 pm

## SALADS

- Iceberg Lettuce** 2.75  
with shredded carrots, fresh mushrooms and cherry tomatoes,  
house or bleu cheese dressing
- Caesar Salad** per person 2.50  
prepared at your table for 2 or more
- Bay Shrimp Salad** 8.95  
it's an appetizer or meal

## SOUPS

- Homemade Chicken Noodle Soup** 2.50
- Baked French Onion Soup** 3.50

## A LA CARTE

### THE CHEF'S SUGGESTIONS

- Giant Scampi "Provencale"** 15.95  
sauteed Prawns with garlic butter, fresh mushrooms, tomatoes  
and lemon juice served with homemade pasta
- Boullabaise "South Pacific"** 19.95  
with clams, shrimps, lobster and fresh fish in a delicious broth  
seasoned with saffron and anisette
- Fresh Scallops** 16.95  
tender and succulent, sauteed with fresh shallots, mushrooms,  
in a delicate wine sauce topped with sauce Hollandaise
- Veal Chasseur** 17.95  
sauteed veal with fresh mushrooms in a Marsala wine sauce  
overbaked with cheese, served with pasta

**Live Maine Lobster**  
select your own from our Lobster Tank  
Market Price

## SPECIALTIES PREPARED AT YOUR TABLE

- Lobster "Orly",** flamed with Pernod (our own creation) 20.95
- Filet Steak "Diane" Flambe** 16.95  
tender filets with sauteed shallots and mushrooms  
in a light mustard sauce
- Peppersteak Flambe** 16.95  
New York cut with fresh ground pepper and mustard  
flamed with cognac

## FROM THE BROILER

- Lobster Tail** 19.95  
served with drawn butter and rice
- Choice New York Steak "Vienna Style"** 14.95  
topped with sauteed onions served with potatoes
- Filet Mignon** 16.95  
tender Filet steak wrapped in bacon topped with sauce Bearnaise

*With your dinner we recommend our House Wine by Almaden*

**CHABLIS ROSE BURGUNDY**

by the Glass 1.95    ½ Carafe 4.50    1 full Carafe 7.95

*or try our Piesporter Michelsberg from Germany*

by the Glass 2.75    ½ Carafe 5.50    1 full Carafe 10.25

*Ask your Waiter for our extensive Wine List*



## DESSERTS

<b>Fresh Fruit Of The Day</b> fresh strawberries or raspberries if available	<b>Market Price</b>
<b>French Vanilla Ice Cream</b>	<b>1.95</b>
<b>Mousse Aux Chocolate with Kahlua</b>	<b>2.75</b>
<b>Homemade Strawberry Cheesecake</b>	<b>2.95</b>
<b>Cherries Jubilee Flambe for two</b>	per person <b>4.25</b>
<b>Bananas Foster Flambe for two</b>	per person <b>4.25</b>
<b>Fresh Strawberry Flambe for two</b>	per person <b>4.95</b>

*By Preorder Only, we will prepare for you*

**Crepe Suzette "Francaise"**  
or our famous  
**Grand Marnier Souffle**

## COFFEE DRINKS

<b>Cappuccino Royale</b> (Coffee, Chocolate, Brandy)	<b>3.75</b>
<b>Jamaican Coffee</b> (Tia Maria, Dark Rum)	<b>3.95</b>
<b>Irish Coffee</b> (Irish Whiskey)	<b>3.95</b>
<b>Keoke Coffee</b> (Kahlua, Brandy)	<b>3.95</b>
<b>Cafe Grand Marnier</b>	<b>4.25</b>

*Above are all topped with fresh whipped cream*

<b>House Coffee, Darjeeling Tea, Milk</b>	<b>1.00</b>
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## COGNACS

<b>Hennessy Extra</b>	<b>Hennessy XO</b>	<b>Martell Cordon Bleu</b>
<b>Martell Cordon Noir</b>	<b>Napoleon Bras D'or</b>	<b>Courvoisier VSOP</b>
<b>Remy Martin Vsop</b>		<b>Martell Louis XIII</b>

**Fine Cigar Assortment Available**